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U. S. Department of Agriculture

FSCC SPECIFICATIONS FOR CONCENTRATED CEREAL FOODSTypes I and IIGeneral Requirements

Concentrated Cereal Foods shall be of two types: Type I - Whole wheat cereal, soya grits, skim milk porridge; and Type II - Rolled oats, soya flakes, skim milk porridge. Concentrated Foods shall be palatable and of excellent quality, prepared under modern sanitary conditions and in accordance with the best commercial practices. The product shall be free of any lumps and shall not form agglomerates when mixed with water and boiled under specified conditions. The moisture content of Type I shall not exceed 11.5 percent by weight and product shall be so processed and blended as to permit proper preparation by boiling with water for 15 minutes or less. The moisture content of Type II shall not exceed 11.0 percent by weight and product shall be so processed and blended as to permit proper preparation by boiling with water for 5 minutes or less. The finished product shall be free from bitter, musty, rancid, and other undesirable flavors and odors, and shall contain no material other than those normally found in such a product and shall simulate in flavor, odor and color the cereal product which it represents. The product shall be well blended and uniform at the time of packaging.

Specific RequirementsType I. Whole Wheat Cereal, Soya, Skim Milk Porridge.

Concentrated Cereal Food Type I shall contain the following ingredients in the percentage by weight indicated;

- 56% Whole Wheat Cereal, delivered hereunder, shall be the milled product of clean, sound, scoured, hard wheat other than Durum or Red Durum wheat that is essentially free from smut, ergot, and weed seeds. The cereal shall not be compounded but shall be essentially a whole wheat product with the coarsest part of the bran removed. The whole wheat cereal shall contain not more than 2.4 percent of ash, not less than 12.0 percent of protein, and not more than 3.2 percent of crude fiber, all calculated on a moisture-free basis; and shall contain not more than 13.0 percent of moisture. The product shall be so prepared that not less than 95 percent of the cereal by weight will pass through a U. S. Standard No. 16 woven wire cloth sieve and not more than 5 percent will pass through a U. S. Standard No. 50 woven wire cloth sieve.
- 20% Low-fat soya grits shall meet requirements for Type I or Type II Low Fat Soya Grits contained in Form GPB Sp-1 entitled "Specifications; Fine-Low Fat Soya Grits" issued by the Food Distribution Administration, Grain Products Branch.
- 14% Dry Skim Milk (Roller Process), for human consumption, shall meet the requirements of Extra Grade as set forth in "Tentative U. S. Standards for Grades of Dried Skim Milk and Dried Whole Milk" dated May 14, 1943.
- 8% Sugar: Good commercial quality refined, cane or beet.
- 2% Salt; Refined salt of good commercial quality.

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Type II. Rolled Oats, Soya Skim Milk Porridge.

Concentrated Cereal Food Type II shall contain the following ingredients in the percentage by weight indicated:

- 56% Rolled Oats (quick cooking) delivered hereunder shall be milled from sound white oats. The rolled oats shall have been properly cleaned, dried and processed without adding flavoring and so prepared that they may be quickly cooked. The rolled oats shall contain not more than 2.3 percent of crude fiber on a moisture free basis and not more than 11.5 percent moisture.
- 20% Low-fat soya flakes delivered hereunder shall be milled from sound, clean dehulled and disemittered soybeans that have had part of the oil removed and that are relatively free of any foreign material such as weed seeds, sticks and pods. The soy flakes shall be free of lumps and black specks and shall contain not less than 50 percent of protein (N x 6.25), not more than 3.3 percent of crude fiber and not more than 5 percent of crude fat, all calculated on a moisture free basis and shall contain not more than 11 percent of moisture. The soya flakes shall be of a size and color similar to the rolled oats.
- 14% "Extra" grade dry skim milk (Roller Process), for human consumption, shall meet the requirements of Extra Grade as set forth in "Tentative U. S. Standards for Grades of Dried Skim Milk and Dried Whole Milk" dated May 14, 1943.
- 8% Sugar: Good commercial quality refined, cane or beet.
- 2% Salt: Refined salt of good commercial quality.

Concentrated Cereal Foods, Types I and II, shall be so compounded that the ingredients will not separate after cooking and preparation shall be accomplished by adding to boiling water and boiling for the time specified for each type. The proportion for testing separation will be two ounces of concentrated food to eight ounces of water.

Package shall be filled to capacity and where possible compressed. Preference will be given to concentrated foods occupying a minimum of space.

